



## Food service supervisor

**Posted by:** 13771563 Canada Inc.

**Posting date:** 15-Jul-2024      **Closing date:** 11-Jan-2025

**Education:** Secondary (high) school graduation certificate

**Language:** English

**Job location:** Belle River

**Salary:** \$17.50 Per Hour

**Years of Experience:** 1 year

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ1508277

Expired

## Job description:

### Job Details

- Employment: Permanent, full-time
- Hours per week: 35
- Start Date: As soon as possible

### Overview

### Languages

- English

### Education

- Secondary (high) school graduation certificate

### Experience

- 1 year to less than 2 years

### On site

- Work must be completed at the physical location. There is no option to work remotely.

## Responsibilities

### Tasks

- Establish methods to meet work schedules
- Requisition food and kitchen supplies
- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures
- Ensure that food and service meet quality control standards
- Maintain records of stock, repairs, sales and wastage
- Prepare and submit reports
- Establish work schedules

## Who can apply to this job?

### Only apply to this job if:

- You are a Canadian citizen, a permanent or a temporary resident of Canada.
- You have a valid Canadian work permit.

If you are not authorized to work in Canada, **do not apply**. The employer **will not respond to your application**.

## How to apply

### By email

[hrpbazar@gmail.com](mailto:hrpbazar@gmail.com)

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [hrpbazar@gmail.com](mailto:hrpbazar@gmail.com)

---

**Posted on [canadianjobportal.com](https://canadianjobportal.com)**